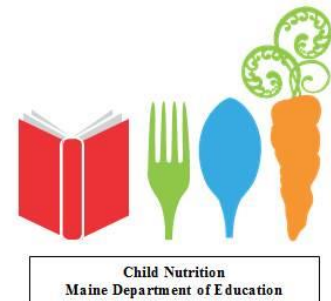


Food Safety Overview & Requirements

Maine Department of Education
Child Nutrition Programs
August 16, 202

Standard Operating Procedures

- Required by USDA
- Individualized for each school
- Samples at: <https://theicn.org/>
 - Search standard operating prodedures
- DO NOT just print off and use.



Sample “Personal Hygiene”

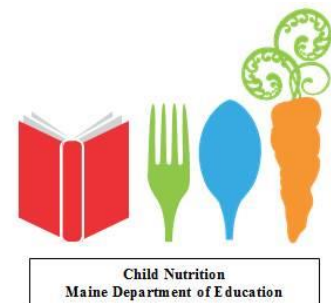
From sample SOP

- Do not wear any jewelry except for a plain ring such as a wedding band.
- Form Maine Food Code:
- 2-303.11 Prohibition. Except for a plain ring such as a wedding band, while preparing food, Food Employees may not wear jewelry including medical information jewelry on their arms and hands.
- SOP’s can be more restrictive than the 2013 ME Food Code, not less.



Health Inspections

- Posted for public view-entire report
 - Post a copy, summer might be taken down
- USDA requires two inspections yearly
- Maine guidelines will be one a year
 - Unless severe findings



Certified Food Protection Manager

- Code of Maine Rules, Chapter 201:L
- Unless otherwise provided in this rule, an eating establishment must have at least one employee granted supervisory and management responsibility and designated as a certified food protection manager (CFPM). The CFPM must have demonstrated appropriate proficiency and skills regarding food safety by successfully passing a CFPM exam that is part of an accredited program as described in Section 2(C)(1) below. The Department may approve a food safety consultant to serve as CFPM, if necessary, to assure food safety, when cultural, language, and literacy barriers prevent any of the establishment's employees from passing the CFPM exam.



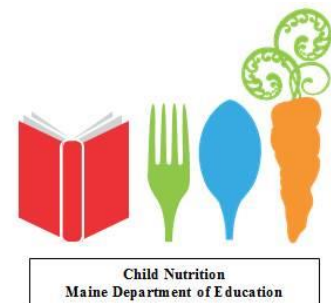
Certified Food Protection Manager(CFPM)

- Director is not required to be a CFPM
 - Director does have requirement for sanitation training
- One CFPM per kitchen
- Everyone CFPM is good, not required



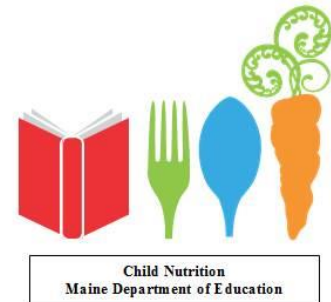
Maine Health Inspection web page

- <https://www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm>
- List of programs that meet the requirement for a CFPM
- ServSafe meets this requirement, our office offers classes and testing



Health Inspections

- Submitted to our office annually to report to USDA in October



Temperatures

- Record appliance temperatures daily
 - Freezer, reach-in walk-in
 - Refrigerator, reach-in walk-in
 - Milk coolers
 - Refrigerated display cases
- Thermo meters placed inside walk-ins, near door, warmest part of unit



Food Temperatures

- Check throughout the cooking process
- Check holding units, hot and cold
- Record somewhere:
 - Production records
 - Temperature logs
 - Where it is easy to remember to complete



Thermometers

- Check thermometers weekly for accuracy
- Record when checked
- Either ice bath or boiling point, does not matter



Cooling

- Cooling is difficult to monitor, staff has left for the day
- Follow procedures to help food items cool faster
 - Small batches
 - Cut up large items
 - Shallow sheet pans
 - Ice wand.

